

Recipe 1520

Ingredients

To every lb. of apples allow 3/4 lb. of sugar, 1-1/2 oz. of the best white ginger; 1 oz. of ginger to every 1/2 pint of water.

Method

Peel, core, and quarter the apples, and put the fruit, sugar, and ginger in layers into a wide-mouthed jar, and let them remain for 2 days; then infuse 1 oz. of ginger in 1/2 pint of boiling water, and cover it closely, and let it remain for 1 day: this quantity of ginger and water is for 3 lbs. of apples, with the other ingredients in proportion. Put the apples, &c., into a preserving-pan with the water strained from the ginger, and boil till the apples look clear and the syrup is rich, which will be in about an hour. The rind of a lemon may be added just before the apples have finished boiling; and great care must be taken not to break the pieces of apple in putting them into the jars. Serve on glass dishes for dessert.

Source: Mrs Beeton's Book of Household Management (1861)

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